



**MONROE AUTO EQUIPMENT COMPANY**  
MONROE, MICHIGAN, U. S. A.

Form No. 3823

# MIGHTY Mo's **WHAT'S COOKING**



**SELECTED OLD & NEW RECIPES..**

"Mighty Mo" (Monroe's famous alligator trademark) is happy to bring you this collection of prize-winning and favorite recipes in the hope you will enjoy preparing and serving them. These recipes were all submitted by Monroe jobbers. . . some of them have been handed down from generation to generation . . others are excitingly new. All have been kitchen-tested and adapted for practical home use.



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Monroe, Michigan 48161

## JAMBALAYA

Mrs. Everett P. McAfee, Jr.  
Manchester, New Hampshire

2 cup diced ham  
3 sliced onions  
1 diced green pepper  
1 minced garlic clove  
1/4 cup margarine  
1/2 cup dry white wine  
3-1/2 cup canned tomatoes  
1/2 tsp. thyme  
1/4 tsp. basil  
1/4 tsp. paprika  
Dash of tabasco sauce  
1 cup rice

Saute onions, green pepper, and garlic in margarine for 10 minutes. Add ham, wine, tomatoes and seasonings. Mix well. Bring to a boil and add rice gradually, stirring occasionally. Reduce heat, cover and simmer for 25 minutes. Serves six.

## LIME ICEBOX CAKE

Mrs. James Stefin  
Lawrence, Massachusetts

Line sides of springform pan with about 12 chocolate square wafers. Sprinkle enough crumbs to cover bottom of pan.

Dissolve 2 pkgs. lime jello with 2 cups of hot water. When partially set, whip thoroughly. Beat six egg whites with 1/3 cup confectioner's sugar. Whip one pint of heavy cream. Add beaten egg whites and the whipped cream to jello mixture. Blend well.

Pour into spring pan and sprinkle with about six crushed chocolate wafer crumbs. Chill overnite. Serves twelve.

## CHOCOLATE CAKE

Mrs. Jack Hewitt  
J & G Motor Supply  
Menlo Park, California

Cream and mix well:

1/2 cup butter  
2 cups white sugar  
add 2 eggs, beaten

To the above add: 3 squares bittersweet chocolate (melted), 1 tsp. soda in 1/2 cup boiling water. Mix well.

Sift together: 2 cups flour  
1 tsp. baking powder  
Dash of salt

Add alternately to the above mixture with 1 cup buttermilk and 1 tsp. vanilla.

Pour into 8" pans, greased and floured. Bake at 350° for 25-30 minutes.

Mocha Filling:

1 lb. powdered sugar blend in 3/4 cup butter, 1 tbsp. strong coffee. Add 2 tbsp. cream or enough to make filling spread.

Frosting:

2 cups powdered sugar, 1/2 cube butter, a little cream to make it workable and 1 tsp. vanilla. Enough frosting to frost sides and top of this chocolate cake.



Mrs. Art L. Sikes  
Sikes Machine  
St. Anthony, Idaho

2 cups Nabisco bran  
4 cups All-bran  
2 cups boiling water

Pour water over bran. Mix and let stand for a few minutes. Add 1 quart buttermilk.

Cream the following three ingredients and add to the bran mixture:

1 cup shortening  
2 cups sugar  
4 eggs

Sift together the remaining ingredients and add:

5 cups sifted flour  
6 tsp. soda  
1 tsp. salt

Bake in greased muffin tins at 400° for 20 minutes or until springs back when touched. (Mixture may be stored in refrigerator for 30 days if you desire)

#### FIFTEEN MINUTE MEAT LOAVES

Mrs. Ernie Sowers  
Blackwell, Oklahoma

Mix 2 beaten eggs with 1 cup of dry bread crumbs, 1 lb. ground beef, 2 tbsp. A-1 Sauce, 1 tsp. salt, and 3/4 cup of tomato juice. Add 1 cup of chopped cheddar cheese and 2 tbsp. of onion flakes. Pack mixture level, or lightly rounded, into greased muffin pans. Bake 15 minutes at 450°. Serves six.

(Place a drip pan under the muffin tin.) A time saving and delicious recipe!

Mary E. McClaren  
R-B Auto Parts, Inc.  
Golden, Colorado

28 vanilla caramels	1/2 tsp. vanilla
1/4 cup water	2 eggs, beaten
1/4 cup margarine	1 cup pecan halves
3/4 cup sugar	1 9" unbaked pie shell
1/4 tsp. salt	

Melt caramels with water and margarine in double boiler, or in a sauce pan over low heat. Stir occasionally until smooth. Combine sugar, salt, vanilla and eggs. Gradually add caramel sauce. Mix well. Stir in pecan halves and pour into pastry shell. Bake at 350° for 30-35 minutes.

#### YOGURT TEA RING

Mrs. Dick Woods  
Woods Bros. Automotive  
Channelview, Texas

2 cups sifted flour	1 cup brown sugar
1 tsp. baking soda	1 egg
1/2 tsp. baking powder	1 tsp. vanilla
1/4 tsp. salt	1 cup strawberry yogurt
1/2 cup butter or margarine	Confectioner's sugar

Grease an 8 cup tube mold or a 9" angel food cake pan. Sift flour, soda, baking powder and salt on waxed paper. Cream butter with brown sugar until fluffy in large bowl. Beat in egg and vanilla. Stir in flour mixture alternately with yogurt until blended. Spoon into pan. Bake at 350° for 50 minutes. Cool on wire rack ten minutes; loosen edges and center then turn onto plate. Cool completely. Before serving, sprinkle lightly with confectioner's sugar.



## COMPANY CASSEROLE

Mrs. Jayne Tisserat  
Holt Auto Supply Co.  
Boulder, Colorado

8 ozs. medium noodles	Pepper to taste
2 tbsp. butter	8 ozs. tomato sauce
1-1/2 lbs. ground beef (chuck or round)	1 cup creamed cottage cheese
1 tsp. salt	1 cup sour cream
1/4 tsp. garlic salt	6 green onions, chopped
	3/4 cup shredded cheese (sharp)

Cook noodles and rinse. Melt butter in frying pan, add meat and cook until it loses its color. Add salt, pepper, garlic salt and tomato sauce. Simmer 5 minutes. Combine cottage cheese, sour cream, onions and noodles. Alternate layers of noodle mixture with meat mixture in 2 quart casserole. Top with shredded cheese. Bake at 350° for 30 minutes. Serves 6-8.

## PINEAPPLE-COCONUT PIE

Ida Pierce  
Atlantic Auto Supply  
Lynwood, California

3 eggs  
1/4 cup sugar  
1/4 tsp. salt  
18-1/2 oz. can crushed pineapple (undrained)  
1 cup white corn syrup  
1 cup flaked coconut  
1 tsp. vanilla  
2 tbsp. melted butter  
1 9" baked pie shell

Beat eggs, add sugar and salt. Stir in undrained pineapple, corn syrup, coconut, vanilla and butter. Bake at 350° for approximately 45 minutes or until lightly brown on top.

## CHICKEN LIVER SPREAD

Mrs. Thomas Barlage  
Tom Barlage Auto Parts  
Cincinnati, Ohio

1 lb. chicken livers	1/4 tsp. Worcestershire sauce
1/4 tsp. garlic salt	
2 hard-cooked eggs	2 garlic cloves, finely minced
2 tbsp. mayonnaise	
1 medium onion	Salt and pepper to taste

Cook chicken livers in boiling water with garlic salt until done (about 15 minutes); drain and return to pan. Cover pan with tight lid until chicken livers are cool enough to handle. Put chicken livers, eggs and onion through food grinder or chop very fine. Combine these and other ingredients until well mixed. Chill. Serve on toast rounds or crackers.

(For a richer flavor, chicken livers can be gently fried in butter.)

## CREAMY FRENCH DRESSING

Joanne M. Parker  
Seattle, Washington

2 tsp. salt	1/2 cup cider vinegar
1 tbsp. dry mustard	1-1/2 cup salad oil
1/2 tsp. pepper	1 tbsp Worcestershire sauce
1 tsp. paprika	
1/4 cup sugar	1 tsp. minced onion
1 pkg. MCP Pectin	1 can tomato soup

Combine all dry ingredients. Sift three times. Add to soup and cider vinegar. Add onion and worcestershire sauce. Mix well. Add the oil 1/2 cup at a time and beat well after each addition or put into a 2 quart jar and shake vigorously after each addition. This dressing will not separate. Keep in refrigerator. Yield: two quarts.

## HOT AVOCADO - SEAFOOD SALAD

Mrs. Jack V. Loos  
Long Beach, California

2 medium avocados  
1 tbsp. lemon juice  
3/4 cup minced celery  
3 green onions, finely chopped  
1 cup mayonnaise  
1 4-1/2 oz. can tiny shrimp  
1 3-1/2 oz. can tuna fish, flaked  
Salt  
Pepper  
1/2 cup crushed potato chips

Cut avocados in halves, remove pits and sprinkle halves with lemon juice. Mix celery, onion, mayonnaise, shrimp and tuna. Season to taste with salt and pepper. Fill avocado cavities with mixture. Sprinkle crushed potato chips over top. Place filled avocados on baking sheet and bake at 375° for 30 minutes. Makes 4 servings.

This is elegant enough for that very special occasion!

## VANILLA WAFER CAKE

Mrs. Vierinne N. Sellers  
Montgomery Auto Parts Co.  
Montgomery, Alabama

2 sticks margarine    1 (12 oz.) box crushed vanilla  
1-1/2 cup sugar        wafers  
6 eggs                1 cup pecans, chopped  
1/2 cup milk           2 (8 oz.) cans coconut

Cream sugar and margarine well. Add eggs one at a time beating well after each addition. Add 1/4 cup milk and half the crushed wafers. Add chopped pecans. Add rest of the milk and wafers. Pour into a greased and floured tube pan. Bake 1-1/2 hours at 350°.

## STUFFED PORK CHOPS WITH MUSHROOM SAUCE

Mrs. James Freeburg  
Greenwood Auto Supply  
Seattle, Washington

8 thick sliced lean	1/2 tsp. poultry
pork chops	seasoning
1-1/2 cups dry bread	1/2 tsp. pepper
cubes	1 can cream of
1/2 cup diced onion	mushroom soup
1/2 cup diced celery	1/2 cup milk
1/2 cup diced apple	
1 tsp. salt	

Saute onions, celery and seasonings in 3 tbsp. bacon drippings. Add apple and bread cubes. Mix well. Cut slits into pork chops. Stuff with dressing mixture and fasten with tooth-picks. Brown in flat pan at 450° for 45 minutes. Put in covered casserole dish. Cover with mushroom soup mixed with milk and bake 1 hour at 375°.

## BAKED HALIBUT A LA SHERRY

Thelma I. Gish  
Hollywood, California

2 lb. halibut fillet	1-1/2 cup sour cream
1 tsp. salt	1/3 cup sherry wine
4 tbsp. butter	Paprika
4 ozs. sliced canned	
mushrooms (drained)	

Place halibut in buttered baking dish, dot with two tablespoons of butter and bake at 425° for fifteen minutes, uncovered.

Melt remaining two tablespoons of butter in sauce pan. Saute mushrooms until golden and remove from heat. Add sour cream and wine. Pour sauce over halibut and sprinkle with paprika. Bake another 20 minutes at 375°. Serves 4.

Mrs. Frederick Sippel  
Redlands, California

3 eggs, separated	2/3 cup 1/2" pieces
1 tbsp. unflavored gelatin	orange sections, well drained
2 tbsp. cornstarch	1/2 tsp. salt
1/2 cup milk	1 cup orange juice
1 tsp. grated lime rind	1/4 cup lime juice
1/2 cup smoothly-mashed avocado	1 9" baked pie shell
1 cup sugar	

Beat egg yolks until thick and lemon colored. Combine gelatin, cornstarch, 3/4 cup sugar and salt in saucepan. Stir in egg yolks, orange juice, milk and lime rind. Blend until smooth. Cook over medium heat, stirring constantly, until mixture comes to boiling point (about 5 min.). Allow to cool, then chill.

Meanwhile, mix together avocado and lime juice. Fold into the cooled mixture, above, together with the diced oranges. Chill until thickened but not set.

Beat egg whites until foamy. Gradually beat in remaining 1/4 cup sugar. Continue beating until meringue stands in stiff, glossy peaks. Fold about 1/3 of meringue into thickened gelatin mixture. Then gently fold in remaining meringue. Spoon into cooled, baked pie shell and chill at least six hours. Garnish with sweetened whipped cream and orange sections.

*If you want to measure part-cups by the tablespoon, remember:*

4 tablespoons = 1/4 cup  
5 1/2 tablespoons = 1/2 cup  
8 tablespoons = 1/2 cup  
10 1/2 tablespoons = 3/4 cup  
12 tablespoons = 3/4 cup  
14 tablespoons = 1 cup

Mrs. Charles L. Krueger  
Waukesha, Wisconsin

1/2 cup butter, melted	1 cup canned tomatoes
1 pint fresh oysters	Salt and pepper
3 cups boiled rice	1/2 cup bread crumbs
1/3 cup green peppers (cut fine)	mixed with
	2 tbsp. melted butter

Butter casserole lightly. Mix together: rice, melted butter, green pepper, tomatoes. Season with salt and pepper. Put a layer of the mixture in the casserole, dot with oysters and continue this way until all are used. Cover with buttered bread crumbs and bake for 30 minutes in a 350° oven.

#### APPLE MYSTERY DESSERT

Doretha Gibson  
Porterville, California

3/4 cup sifted cake flour	Dash of cinnamon
1 cup firmly packed brown sugar	2 eggs
1-1/2 tsp. baking powder	1-1/2 tsp. vanilla
1/2 tsp. salt	1-1/2 cup tart apples, chopped
Dash of mace	3/4 cup chopped walnuts

Mix and sift flour, sugar, baking powder, salt mace, cinnamon. Stir in unbeaten eggs and vanilla. Fold in apples and nuts. Turn into well greased 9" pie pan. Bake at 350° for 25-30 minutes or until brown and crusty. Garnish with whipped cream, sprinkled with cinnamon or top with small scoops of vanilla ice cream.

Those who normally do not care for desserts will like this one!

Mrs. Ernest Tucker  
O'Reilly Auto Supply  
Marshfield, Missouri

2-1/2 lb. boned chuck roast (about 2" thick)  
6 slices bacon, cooked and crumbled (save drippings)  
1 can beef broth  
1-1/4 cup water  
1/2 cup dry red wine  
2 large cloves garlic, minced  
1 large bay leaf  
1/2 lb. (about 8) small white onions  
4 medium carrots, cut in half  
1/2 lb. sliced fresh mushrooms  
2 tbsp. flour

Trim all fat from chuck. Cut into 1-1/2" cubes. in large heavy pan, brown in bacon drippings. Pour off fat. Sprinkle with salt, pepper. Add bacon, broth, 1 cup water, wine, garlic and bay leaf. Cover and simmer one hour. Stir occasionally. Add onions, carrots and mushrooms. Cover and simmer 1 hour or until tender. Remove bay leaf. To thicken, gradually blend 1/4 cup water in flour. Push meat and vegetables to one side. Slowly stir flour mixture into sauce. Cook, stirring until thickened. Serves four.

This is a very rich stew and suitable for a dinner party.



BARBARA ALLEN  
Women's Safety Consultant



## ON AND ON AND ON IT GOES

The battle of the budget is never ending as all of us gals well know. Some of us (if we would be willing to admit our age) can longingly remember when hamburger was 29 cents a pound, a quarter bought two loaves of bread, eggs were 35 cents a dozen . . . and they even gave away soup bones!

To escape the world of reality we throw ourselves into such thought-provoking things like where will the hemlines be next year . . . mini . . . midi . . . maxi. Hemlines seem to go up and down these days almost as rapidly as the four shock absorbers on your car go up and down just as soon as you start inching your way out of the garage. (you knew I just had to sneak this commercial in here)

But it's true . . . the minute your car starts moving, so do the shock absorbers. If they are in good working condition they will do everything they are supposed to do . . . absorb road bumps, give added stability on curves and corners, help keep all four wheels in contact with the road under virtually all driving conditions, and give you a comfortable - and much more important -- a safe ride.

You can scrimp and save and cut corners on many things in day-to-day living but you cannot put a price on safe driving. Keep your car under control by using shock absorbers made by Monroe . . . you'll be glad you did. And remember, good shock absorbers can increase tire life by as much as 17% and in our daily battle of the budget this is good news indeed!

*Barbara Allen*



Mrs. Jessie L. Walker  
Roscoe Auto Parts, Inc.  
Sun Valley, California

12 slices bread, crusts removed  
2 cups chicken (diced)  
1 cup celery  
1 can (10-1/2 oz.) Cream of Chicken soup  
1 small onion (chopped)  
1 can (4 oz.) mushrooms, diced  
2 cups milk  
1 cup mayonnaise  
4 beaten eggs  
Cheddar cheese, grated

Cube six slices of bread. Spread on bottom of 9 x 13 inch baking dish. Mix the chicken, celery, onion, mushrooms. Spread mixture over bread cubes. Cube six remaining slices of bread and place on top of mixture. Mix milk, mayonnaise and beaten eggs. Pour over layers in baking dish and refrigerate overnite.

In the morning, cover with cream of chicken soup and bake in 325° oven for 45 minutes. Remove from oven, cover with grated cheese and bake 15 minutes more.

This recipe is also delicious by using crab instead of chicken and cream of mushroom soup instead of cream of chicken soup.

Puffy and light. Particularly nice for a ladies luncheon.

### CONTENTS OF CANS

SIZE	AVERAGE CONTENTS
8-oz. ....	1 cup
picnic ....	1 1/4 cups
no. 300 ....	1 3/4 cups
no. 1 tall ....	2 cups
no. 303 ....	2 cups
no. 2 ....	2 1/2 cups
no. 2 1/2 ....	3 1/2 cups
no. 3 ....	4 cups
no. 10 ....	12 to 13 cups

Edna Aanderud  
Beaverton Auto Parts  
Beaverton, Oregon

2 lbs. ground meat      1 egg  
1/2 cup sour cream      1-1/2 cup soft bread  
1 pkg. dry onion soup      crumbs

Combine above and shape into balls. Roll balls in flour. Brown. Put into a casserole.

Sauce - cook 20 minutes:

1 six oz. can mushrooms (drained)  
1 can cream of chicken soup  
1-1/2 cups water  
1 tbsp. flour

Blend flour and water. Add soup and mushrooms. Simmer 20 minutes. Pour over meat balls. Bake at 350° for one hour.

These meat balls have an unusually good flavor and are good for "company".

### CORN & CREAM CHEESE

Mrs. Chee Camp  
Camp's Auto Supply  
Bossier City, La.

1/4 cup milk      1/8 tsp. pepper  
1 3 oz. pkg. cream      1 tsp. sugar  
cheese      2 (12 oz.) cans whole kernel  
1 tbsp. butter      corn, drained  
1/2 tsp. salt      1 tsp. minced onion

Combine milk, cream cheese, butter, salt, pepper, sugar, onion in sauce pan. Cook over low heat, stirring constantly until cheese melts and is blended. Add corn and heat. Serves six.

Mrs. Harry G. May  
Waverly, Ohio

2 cans (1 lb. each) salmon	1/2 cup evaporated milk
2 cups soft bread crumbs	1/3 cup lemon juice
1/2 cup chopped celery	1/4 cup melted butter or margarine
1/2 cup chopped onion	1 tsp. salt
1/2 cup chopped parsley	1 tsp. Worcestershire sauce
2 eggs, slightly beaten	

Drain and flake salmon. Combine remaining ingredients. Add salmon and mix well. Pat into 9 x 5 loaf pan or 1-1/2 quart casserole. Bake at 375° for 40 minutes or until firm.

Sauce:

1 can mushroom soup	1/4 cup water
2 tbsp. lemon juice	1/4 tsp. Worcestershire sauce

Combine above ingredients and heat. Serves six.

#### CHEESED BREAD CUBES

Mrs. Forest Bodwell  
Hacienda Heights, Calif.

1 loaf unsliced bread	1 cup butter
1/2 lb. diced cheddar cheese	6 oz. cream cheese
4 egg whites	Garlic salt to taste

Bread should be day old. Remove crusts and cut bread into 1-1/2" squares. Melt butter and cheddar cheese and cream cheese together in double boiler. Beat egg whites until stiff but not dry. Fold in cheese mixture and place on cookie sheet. Refrigerate overnite. Bake at 375° for 12-15 minutes and serve hot. Serves 8.

Mrs. J. J. Victory, Jr.  
Crumrod Stores, Inc.  
Elaine, Arkansas

2 pkgs. (4 oz. each) German sweet chocolate
1 tbsp. butter
2 eggs
3/4 cup sugar
1/4 cup unsifted flour
1/4 tsp. baking powder
1/4 tsp. cinnamon
1/8 tsp. salt
1/2 tsp. vanilla
3/4 to 1 cup chopped pecans

Melt chocolate and butter over hot water. Stir. Cool. Beat eggs until foamy, then add sugar - 2 tbsp. at a time. Beat until thickened (5 min. in an electric mixer). Blend in chocolate. Add flour, baking powder, cinnamon and salt which have been sifted together. Stir in vanilla and nuts. Drop by teaspoon onto greased cookie sheet. Bake at 350° for 8 to 10 minutes or until set when lightly touched. Can be topped with pecan half if desired. (Add pecan to each cookie when dropped on cookie sheet.) This is a good chewy brownie

#### ALLYCE'S FRENCH DRESSING

Mrs. Sherman Haagenstad  
Valley Motor Supply  
Whitefish, Montana

1-1/2 cup oil	1/4 whole onion, chopped
3/4 cup vinegar	3/4 cup sugar
1-1/8 cup catsup	3/4 tsp. paprika
3/4 tsp. dry mustard	3/4 tsp. celery seed
1/2 garlic clove (optional)	Salt and pepper to taste

Beat well with electric mixer or blender.

Donna Besse  
Waltner Electric  
Moundridge, Kansas

1 cup shortening      1 tsp. soda  
1/2 cup brown sugar   1 tsp. cream of tartar  
1/2 cup white sugar   1 cup coconut  
1 egg                   1 tsp. vanilla  
2 cup sifted flour

Cream sugar and shortening. Add egg. Beat well. Sift soda, salt, and cream of tartar with flour. Add to creamed mixture. Add flavoring and coconut.

Make into balls; dip tops in hot water then into granulated sugar. Bake at 350° for 15 minutes. Tops will look cracked. Makes about 4 dozen cookies.

#### MEXICAN CRINKLE COOKIES

Fay Turner  
Ward Turner Auto  
Roy, Utah

Cream: 3/4 cup shortening  
1 cup sugar  
1 egg

Stir in: 1/4 cup light corn syrup  
2 (1 oz.) squares melted  
chocolate (unsweetened)

Add: 1-3/4 cup sifted flour  
2 tsp. soda  
1/4 tsp. salt  
1 tsp. cinnamon

Shape dough into walnut-sized balls and roll in sugar. Bake at 350° for 15 minutes.

Mrs. O. B. Tullous  
Pine Bluff, Arkansas

1/2 cup shortening      1 tsp. vanilla  
2 sticks butter or      3/4 cup undrained, crushed  
margarine               pineapple and juice  
2-3/4 cup sugar          1/2 stick butter or  
6 large eggs               margarine  
3 cups sifted all-       1-1/2 cup powdered sugar  
purpose flour           1 cup crushed pineapple,  
1 tsp. baking powder   drained  
1/4 cup milk

Cream shortening, butter, sugar. Add eggs, one at a time, beating thoroughly after each addition. Sift flour with baking powder. Add 1 tsp. at a time alternating with milk.

Add vanilla. Stir in crushed pineapple with juice and blend well.

Pour batter into well greased 10" tube pan. Place in cold oven. Turn oven to 325° and bake for 1-1/2 hours or until top springs back when touched lightly. Let stand for a few minutes in pan. Run knife around edges and remove carefully to rack.

Combine 1/2 cup butter, powdered sugar and about 1 cup drained pineapple. Pour over cake while hot.

The pineapple makes this cake very special.

#### OVEN TEMPERATURES

Slow.....250 to 300°  
Slow moderate.....325°  
Moderate.....350°  
Quick moderate.....375°  
Moderately hot.....400°  
Hot.....425 to 450°  
Very hot.....475 to 500°

Genevieve Duncan  
Pentwater, Michigan

1 cup and 1 tbsp. shortening	1 tsp. salt
1 cup brown sugar	1 tsp. vanilla
1/2 cup white sugar	1 tsp. soda
2 eggs, unbeaten	1 tbsp. hot water
1-1/2 cup sifted flour	2 cup quick-cooking oatmeal
8 tbsp. cocoa	1/2 cup nut meats, chopped

Cream shortening, sugar, vanilla, add eggs one at a time, beating after each addition. Sift flour, cocoa and salt together. Dissolve the soda in hot water and add both to the creamed mixture. Add oatmeal and nuts. Drop the dough on ungreased cookie sheet by teaspoonfuls. Bake 12-15 minutes at 350°. Makes 3 dozen medium sized cookies.

## CHICKEN CASSEROLE

Mrs. Richard Levin  
Everett, Washington

1-1/4 cup cooked and diced chicken	1/2 tsp. salt
1 cup raw celery, cut small	1/4 tsp. pepper
2 tsp. chopped onion	3/4 cup mayonnaise
1/2 cup chopped walnuts	1 tbsp. lemon juice
1-1/2 cup cooked rice	1/4 cup water (optional if it seems dry)
1 can cream of chicken soup	3 hard-boiled eggs, sliced thin
	2 cup crushed potato chips

Combine all ingredients except eggs and potato chips. Put into 9" pan. Cover with sliced eggs and top with crushed potato chips. Bake about 40 minutes (until it bubbles) at 375°. Serves 6.

A wonderful way to use left-over chicken!

Mrs. Rosalind Vidair  
Hughes Auto Electric Co.  
Englewood, New Jersey

1 1 lb. can of salmon (2 cups)	2 tbsp. finely chopped onion
3/4 cup seasoned bread crumbs	Salt to taste
1 egg, slightly beaten	1/8 tsp. pepper
3/4 cup milk	2 tbsp. melted butter
	1-1/2 tbsp. lemon juice

Heat oven to 350°. Drain salmon, debone, add bread crumbs, eggs, milk, onion, salt, pepper, melted butter and lemon juice. Toss with fork. Turn into greased 9" x 5" x 3" loaf pan. Bake 40-45 minutes.

Sauce:

Combine 1/4 cup butter  
1/4 cup lemon juice  
1/8 tsp. salt

Heat the sauce and serve over slices of the salmon loaf. Serves 4. The lemon butter sauce gives zip to this delicious salmon loaf.

## CHEESE GLOPS

Mrs. Allan Bluestone  
Highland Automotive  
Highland Park, Ill.

6 slices buttercrust bread, cubed  
1 lb. sharp Cheddar cheese, shredded  
1-1/2 tsp. prepared mustard  
4 eggs, beaten  
2 cup milk

Mix eggs and mustard. Add milk, bread cubes and cheese. Pour into greased casserole. Cover and refrigerate overnight. Bake in 350° preheated oven for one hour uncovered. Serves 4 - 6 as a main course; 10 - 12 as hot appetizers.



Mrs. Carolyn L. Ross  
W.C.N. Parts Distributors  
Asheville, North Carolina

3 cups sugar	1 cup sour cream
1 cup butter or margarine	1/2 tsp. rum flavoring
6 large eggs (1-1/4 cups)	1 tsp. orange extract
3 cups flour	1/4 tsp. almond extract
1/4 tsp. baking soda	1/2 tsp. lemon extract
1/2 tsp. salt	1 tsp. vanilla
	1/2 cup apricot brandy

Grease and flour bottom of a large tube pan. Pre-heat oven to 325°. Cream butter and sugar. Add eggs, one at a time, beating thoroughly. Sift together flour, baking soda and salt. Combine sour cream, flavorings, and brandy. Add alternately flour and sour cream mixtures to the sugar mixture. Mix just until blended. Pour into tube pan. Bake for 1 hour and 10 minutes (or until done).

## CORNED BEEF DINNER

Mrs. Gerald Barlament  
Green Bay, Wisconsin

1 cup rice, uncooked  
1 can corned beef, chopped (12 oz.)  
1/4 lb. American cheese, cubed  
1 can condensed cream of chicken soup  
1 cup milk  
1/2 cup chopped onion  
3/4 cup buttered crumbs

Cook rice following directions on package. Set aside. Combine remaining ingredients except buttered crumbs and alternate in layers with rice in buttered 2 quart casserole dish. Top with buttered crumbs. Bake at 375° for one hour. Garnish with parsley and olive slices. Serves 6-8.

Garnet Griffard  
Beier's Auto Supply Inc.  
Fenton, Missouri

1 10 oz. pkg. frozen spinach, cooked  
1 cup cooked rice  
1 cup shredded cheddar cheese  
2 eggs, beaten lightly  
2 tbsp. melted butter  
1/3 cup milk  
2 tbsp. sliced green onions (not the tops)  
1/2 tsp. Worcestershire sauce  
1 tsp. salt

Mix all ingredients together and put into a greased shallow casserole. Bake at 350° for 20-25 minutes. This is a taste-pleasing casserole and especially nice for a buffet.

## LEMON DESSERT

Verlene Krafberger  
Loveland, Colorado

6 egg yolks  
3/4 cup sugar  
3/4 cup lemon juice

Cook above ingredients together in double boiler until it coats the spoon. Add 1 tsp. grated lemon rind. Mix 1 envelope Knox gelatin with 1/4 cup cold water. Add to hot mixture. Stir well. Cool.

Beat 6 egg whites to peaks. Gradually add 3/4 cups sugar. Beat to stiff peaks. Fold in mixture. Have 1 large angel food cake broken into bite-size pieces. Fold into lemon mix. Mold into torte pan and chill overnite. Remove from pan and frost top and sides with whipped cream.

## TOMATO SHORT RIBS WITH SOUR CREAM GRAVY

Mrs. D. E. Beardsley  
National Parts Co.  
Waukesha, Wisconsin

1/4 cup butter	1 large green pepper
1 clove garlic, minced	cut into strips
1 large onion, thinly	1 bay leaf
sliced	1 tbsp. salt
8 beef short-ribs	1/2 tsp. leaf thyme
(3 to 4 lbs.)	1/2 tsp. marjoram
1 lb. can stewed tomatoes	1/2 tsp. rosemary
1 lb. carrots, peeled, cut	1 small box noodles
into strips	2 boullion cubes

## Gravy:

1/2 cup water  
1/4 cup flour  
2 cup drippings  
1 cup sour cream (room temperature)

In a heavy skillet, melt butter, add garlic and onion. Cook 2 minutes. Add short ribs and brown thoroughly. Pour tomatoes over. Add the seasonings. Cover and simmer 1-1/2 to 2 hours, turning meat often. During the last 30 minutes add carrots and green pepper strips.

Serve this over the hot noodles which were boiled in plenty of water to which the 2 boullion cubes were added.

For the gravy -- skim off the fat liquid, add water to the flour to make a smooth paste. Add drippings and cook until thick. Remove from heat adding the sour cream slowly. Heat to serve but do not boil. Very savory!

The recipes contained herein were very carefully tested and selected by Monroe's culinary staff: Mrs. Glen L. White, Mrs. Charles S. McIntyre III, and Mrs. John D. Stoner. This booklet would not be possible without their knowledgeable help.